

Britannia White Chocolate Chips - Information

Bake stable white chocolate peaked nib (chips) at 3500/kg. Packed into food grade liner and one piece staple free cardboard outer.

TFS Product Code: 028882
Suppliers Product Code:
Information Last Updated: 30/10/2024
Date Produced: 31/03/2025



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	540.00
Energy (kJ)	2256.00
Protein (g)	4.50
Carb (g)	63.90
Of Which Sugars (g)	63.10
Fat (g)	29.60
Of Which Saturates (g)	17.40
Fibre (g)	0.00
Salt (g)	0.20

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

Sugar, Cocoa Butter, Full Cream MILK Powder, Whey Powder (MILK), Emulsifier: SOYA Lecithin.

Handling Information

Directions for Use

Remove tape from outer box to open. Unfold blue liner and decant chips into cakes and bake mixes as required.

Storage Instructions

Store in cool and dry conditions. Temperature between 15-25°C, Relative Humidity <65%.

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